

CHRISTMAS SUGAR COOKIES



- 1 1/2 cups softened butter
- 1 1/2 cups white sugar
- 3 tbsp cream cheese

- 1 egg
- 2 egg yolks
- 1 tsp almond extract
- 1 tsp vanilla extract
- 1 tsp salt
- 2 tsp cream of tartar
- 1 1/2 tsp baking powder

- 3 1/2 cups all-purpose flour

Cream gently together... until the sugar almost dissolves.



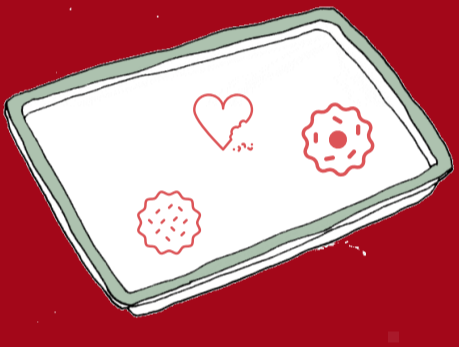
Add one ingredient after the other and save the egg white for the frosting.



Knead the flour into the dough. Be careful and don't overwork it.

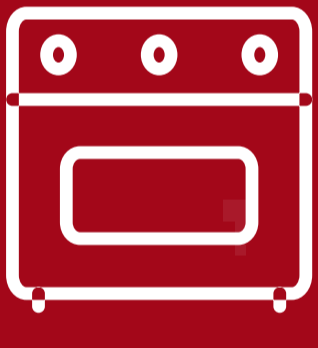


Let it rest for 2 hours in a cold place.



Roll the dough between two sheets of floured parchment.

Dip your cookie cutters in flour each time before pressing them into the dough.



Preheat oven to 350°. Bake for 10 minutes.



Turn on some Christmas music while decorating your cookies. Treat yourself with a tasty drink.

- 1 1/2 cups confectioners' sugar
- 1 tsp. fresh lemon juice
- 1 tsp. egg white

Mix together until it is smooth. Dip your cookies in the frosting or design as you wish.



Baking cookies reduces stress twice: When preparing them and when eating them.



Put your favourite cookies away in a box and save them for Christmas.



Christmas is doing a little something extra for someone. Someone like you!